

## SALUME BOARD \$24

selection of imported prosciutto, salume, olives, focaccia

## FORMAGGI BOARD \$18

selection of imported cheeses, olives, fresh fruit, focaccia

## PRESSED PANINI

{house-made pizza bread}

### VIA VIA \$16

prosciutto san daniele, fresh mozzarella, arugula, tomato

### POLLO & PESTO \$16

roasted chicken, arugula, fresh mozzarella, roasted peppers

### TUTTO VERDURE \$15

zucchini, spinach, broccoli rabe, roasted peppers, onion

### ARTHUR AVE \$15

sweet italian sausage, roasted peppers & onion, tomato

## CALZONI GIGANTE

### MOZZARELLA & RICOTTA \$15

fresh mozzarella, ricotta, garlic, tomato sauce

### VEGETARIANO \$17

spinach, zucchini, peppers, onion, ricotta, fresh mozzarella, garlic, tomato sauce, basil

### CARNIVORO \$19

meatballs, sweet sausage, soppressata piccante, ricotta, fresh mozzarella, garlic, tomato sauce, basil

## INSALATA

{add: avocado \$2<sup>50</sup> ~ chicken \$4 ~ jumbo shrimp \$6 ~ salmon \$8}

### APPLE & GORGONZOLA \$15

arugula, sliced apple, radicchio, gorgonzola, toasted almonds, lemon, balsamic citrus, fig glaze

### TRICOLORE \$14

endive, radicchio, arugula, olives, parmigiano, sea salt, lemon vinaigrette

### CLASSIC CAESAR \$14

romaine hearts, shaved parmigiano reggiano, homemade caesar dressing {lemon, garlic, capers, anchovies}

### ROASTED BEETS \$16

baby kale, fennel, blackberries, cranberries, goat cheese, candied walnuts, balsamic vinaigrette

### SPINACI AVOCADO \$15

baby spinach, crispy prosciutto, strawberry, avocado, fresh mozzarella, tomato, red onion, balsamic vinaigrette

### MOZZARELLA DI BUFALA \$22

imported fresh mozzarella from italy, heirloom tomato, extra virgin olive oil, fresh basil, balsamic glaze, sea salt



# VIA FORNO

WOOD FIRED PIZZA • VINOTECA

## ROASTED APPETIZERS

{served in cast iron sizzle-pans}

### CAULIFLOWER \$15

caramelized onions, spinach, chili flakes, garlic, lemon

### BROCCOLI RABE \$15

fresh garlic, cherry tomato, extra virgin olive oil, lemon  
{add sweet sausage \$3}

### CARROTS \$14

organic baby, fresh herbs, honey drizzle, olive oil, parsley

### SHRIMP SCAMPI \$18

jumbo shrimp, spinach, white wine, garlic, lemon, olive oil

### SWEET SAUSAGE & PEPPERS \$15

red & green peppers, onions, roasted tomatoes, olive oil

### POLPETTE MARINARA \$16

home-made, veal & beef meatballs, fresh ricotta, parsley

### EGGPLANT PARM \$18

thin sliced, tomato sauce, mozzarella, ricotta, parmigiano, basil

### SCARPARELLO WINGS \$15

oven roasted, white wine, garlic, lemon, spicy cherry peppers

### MEATBALL SLIDERS \$13

toasted brioche bun, veal & beef, tomato sauce, ricotta, arugula

## FRESH PASTA

{add: sweet sausage \$4 - chicken \$4 ~ jumbo shrimp \$6}

### GNOCCHI VODKA \$18

potato pasta, marinara cream sauce, mozzarella, parmigiano

### TORTELLINI ALFREDO \$18

mushroom, classic creamy sauce, olive oil, truffle oil, parmigiano

### STUFFED SHELLS \$17

tomato marinara sauce, fresh ricotta, parmigiano, parsley

### LASAGNA BOLOGNESE \$20

fresa pasta sheets, meat sauce, ricotta, parmigiano

## KIDS MENU \$10 {includes beverage}

cheese pizza, penne with butter, grilled cheese panini or meatball sliders

## PIZZE ROSSE

{fresh mozzarella, san marzano tomato, olive oil, fresh basil}

### MARGHERITA \$15

the classic fresh mozzarella

### MARINARA \$16

oregano flowers, fresh garlic

### INDIAVOLATA \$17

soppressata piccante, spicy pepperoncino, garlic

### VIA FORNO \$19

arugula insalata, prosciutto san daniele, shaved parmigiano reggiano

### LA PAZZA \$17

anchovies, oregano, garlic, black olives, tomato

### L'AMERICANO \$17

spicy pepperoni, green peppers, hot honey

### ALA VODKA \$17

vodka sauce, basil, fresh mozzarella, crispy prosciutto

### DAMMI QUESTA \$17

roasted mushrooms, sweet sausage

## PIZZE BIANCHE

{fresh mozzarella, olive oil, fresh basil ~ no tomato sauce}

### NOSTRO PESTO \$17

basil pesto (nut-free), roasted red peppers, fresh tomato

### TERRA MIA \$17

roasted mushrooms, onion, truffle oil

### BIANCO BIANCO \$16

mozzarella fior di latte, gorgonzola, fresh ricotta, parmigiano reggiano, fresh garlic, parsley

### VONGOLE \$19

fresh whole little neck clams, garlic, parsley, lemon wedge

### DAL MARE \$22

fresh whole little neck clams, calamari, jumbo shrimp, garlic, parsley, lemon wedge

## BUILD-YOUR-OWN-PIZZA

peppers, onion, spinach, jalapeno, mushroom, ricotta: \$1 each  
pepperoni, sausage, sopressata, meatballs, anchovies: \$2 each  
prosciutto, broccoli rabe: \$5 ~ fresh shrimp, calamari or clams: \$6 each

## GLUTEN-FREE PIZZA

### MARGHERITA \$19

organic flour imported from italy, mozzarella fior di latte, san marzano tomato, olive oil, basil ~ additional toppings extra ~ pizza baked in separate oven  
{above pizza rosse or pizza bianche can be prepared w/gluten-free dough: add \$4}

## BEVERAGES

bottled water {liter} - **pellegrino** {sparkling} \$8 - **aqua panna** {natural} \$8  
fountain soda \$3<sup>75</sup> {free refills} **coca cola, diet coke, sprite, root beer, ginger ale, iced tea**

2 Garth Road, Scarsdale, NY 10583 - Tel: 914.556.6464 - www.viafornopizza.com - **Operational Hours:** Monday - Thursday: 12 noon - 9pm; Friday: 12 noon - 10pm; Saturday: 11:30am - 10pm; Sunday: 11:30am - 9pm

**Weekend Brunch** on Saturday & Sunday: 11:30am - 3pm - **Happy Hour @ the Bar:** Monday - Friday 4pm - close, Saturday & Sunday 12pm - close - entire menu available for **Take Out** or **Free Delivery**

"if you or any of your guests have an allergy or dietary restriction please inform your server" - "post your favorite Via Forno photos on **Instagram @viafornopizza**"